

Barbera d'Asti

STORICA

SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA



First label in 1961

Storica is produced assembling Barbera grapes from San Marzano Oliveto, Moasca and Nizza Monferrato. The wine is bottled in the autumn of the year following the harvest after 3 months in tonneaux and 9 in steel tanks. It completes its organoleptic evolution 18-24 months after the harvest, according to the vintage.

Alfiero Boffa produces Storica with the idea of a wine as true as possible to the special characteristics of the Barbera grape - it is fresh, clean and fruity. Storica is, in other words, an *in integrum*-version of the typical Barbera wines from the Asti area.

